



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MGM BURGERS		DATE 10/2/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 7/31/2020
LOCATION 11515 CEDAR AV, BLOOMINGTON, CA 92316			INSPECTOR Rima Elkass	
MAILING ADDRESS 11515 CEDAR AV, BLOOMINGTON, CA 92316			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 12:25 PM	TIME OUT 2:20 PM	FACILITY ID FA0003178	RELATED ID PR0008966	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

B

SCORE 86

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			2
1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In				4
2. Communicable disease; reporting, restrictions & exclusions				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used properly				
In				2
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A		4
7. Proper hot and cold holding temperatures				
In	N/O	N/A		4
8. Time as a public health control; procedures & records				
In	N/O	N/A	+	⊗
9. Proper cooling methods				
In	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In				4
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In				4
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A		4
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In				4
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In				4
22. Sewage and wastewater properly disposed				
VERMIN				
In				4
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used; test strips	⊗
35. Equipment/utensils approved; installed; clean; good repair, capacity	1
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME MGM BURGERS	DATE 10/2/2019
LOCATION 11515 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Rima Elkass

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**MAJOR****POINTS****4****Compliance date not specified**
Complied on 10/2/2019
Violation Reference -**Inspector Comments:** Observed one of the cooks to handle raw hamburger meat and attempt to proceed to assemble a hamburger to be served to the customer without first washing his hands.

Discontinue this practice, ensure that hands are washed after chaining tasks, prior to donning gloves or after handling raw animal product.

Corrected on site. Employees was stopped and he washed his hands with warm water and soap before proceeding to make the hamburger. Employee and owner were educated on cross contamination and hand washing.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>**9. PROPER COOLING METHODS****MAJOR****POINTS****4****Compliance date not specified**
Complied on 10/2/2019
Violation Reference - HSC -
114000**Inspector Comments:** Observed cooked chili in the walk in cooler to measure around 100 F. The chili was in a deep plastic tub with a tight fitting cover. The cook stated that the chili was cooked around six hours prior.

Discontinue this practice and cool potentially hazardous foods from 135 F to 70 F in two hours and from 70 F to 41 F or below in four hours.

The rapid cooling of potentially hazardous foods shall be accomplished by using one or more of the following methods:

- (1) Placing the food in shallow pans.
 - (2) Using rapid cooling equipment.
 - (3) Separating the food into smaller or thinner portions.
 - (4) Using containers that facilitate heat transfer.
 - (5) Adding ice as an ingredient.
 - (6) Using ice paddles.
 - (7) Inserting appropriately designed containers in an ice bath and stirring frequently.
 - (8) In accordance with an HACCP plan adopted pursuant to this part.
 - (9) Utilizing other effective means that have been approved by the enforcement agency.
- Violation was corrected on site and the cook voluntarily disposed of the chili. See VC&D.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MGM BURGERS	DATE 10/2/2019
LOCATION 11515 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Rima Elkass

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS

2

Compliance date not specified
Complied on 10/2/2019
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1) Observed a large knife with food debris residue placed on the metal shelf above the cold holding unit with no temperature control in place.
The cook stated that the knife is used to cut sandwiches and other cooked items. He stated the knife is washed twice a day.

Discontinue this practice. Wash, rinse and sanitize all food contact surfaces at least once every four (4) hours or when changing from raw meat to ready to eat foods.

Note-This violation was corrected and the cook washed, rinsed and sanitized the knife and was educated to the proper handling of food contact utensils.

2) Observed mold like build up in the ice maker located in the back kitchen.

Ensure to maintain the ice machine in a clean and sanitary condition.

Note: the mold like substance was observed on the defector cover of the ice machine.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: 1) Observed various barrels containing pickles placed in plastic bags. The bags were loosely twisted to secure the bags closed with no other mean to protect the food.

Ensure the food containers are tightly closed when not in use to keep the food safe and free of adulteration.

2) Observed raw chicken to be stored above ready to eat foods (cooked beans) in the walk in cooler.

Discontinue this practice and store all raw meats in an area separate from ready to eat foods.

Note: The raw chicken was relocated during this inspection

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: Observed the facility to have Chlorine test strips when Quaternary ammonium was the sanitizer in use.

Ensure to provide the correct sanitizer test strips on hand at all times.

Note: The concentration of the sanitizer was in compliance.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/ThreeCompartmentSink.pdf>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MGM BURGERS	DATE 10/2/2019
LOCATION 11515 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Rima Elkass

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1) Observed two scoops in direct contact with the food in a seasoning jar in the dry storage area.

Store all scoops handles up or in a manner that will not contact the food product which may eliminate possible cross contamination.

Issue was corrected on site and the scoops were removed to be washed.

2) Observed the ice scoop to be submerged in the ice inside of the ice maker in the back kitchen.

Ensure to store the ice scoop in a manner where the handle does not come in direct contact with the ice.

Issue was corrected on site: The scoop was washed and sanitized and the ice that came in direct contact with the scoop handle was disposed of.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Observed a one inch air gap to be missing between the soda machine draining pipe and the floor sink.

Ensure all pipes releasing water into the floor sink have at least a one inch air gap or double the diameter of the waste pipe.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

52. VC & D

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: Around 25 pound of cooked chili were voluntarily disposed of by the cook for improper cooling.

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MGM BURGERS	DATE 10/2/2019
LOCATION 11515 CEDAR AV, BLOOMINGTON, CA 92316	INSPECTOR Rima Elkass

"B" grade was posted.

PEP TALK was provided

The following handouts were provided to the owner:

Food facts safe handling
Active managerial control
Proper cooling methods
Self inspection checklist
Request for a re score
Food Facts

Signature(s) of Acknowledgement

NAME: Xanthi economy
TITLE: Owner